

DEPARTMENT 113
INDIANA STATE FAIR
INDY INTERNATIONAL
WINE COMPETITION
www.in.gov/iwc

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 Department Director

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ALL ENTRIES CLOSE - JULY 15, 2003

Competition Dates: July 24-26, 2003

BOTTLES MUST BE DELIVERED OR SHIPPED TO: (PRIOR TO JULY 15, 2003) with copy of entry form enclosed.

Mail check with entry form under separate cover to:

Indy International Competition
Indiana State Fair Entry
Purdue University, Dept. of Food Science,
745 Agriculture Mall Drive
West Lafayette, IN 47907-2009

WINE COMPETITION DEPARTMENT
TERMS AND CONDITIONS

1. An official 2003 Wine Competition, Dept 113 entry form must be completed for participation in the Indiana State Fair Indy International Wine Competition. Entry forms along with appropriate fees must be mailed to: Indy International Competition, Indiana State Fair Entry, Purdue University, Dept. of Food Science, 745 Agriculture Mall Dr., West Lafayette, IN 47907-2009. Ship wine under separate cover, with a copy of the entry form in each box to the same address. Deadline for entry is July 15, 2003. Entry fee for Amateur Section is \$15.00 per wine, National and International Commercial Wine Section is \$35.00 per wine, and Indiana Commercial Wine Section no extra fee (see Section IN for further explanation).
2. There is no limit to number of entries per exhibitor.
3. Class numbers for entries are listed and described below.
4. The judging will be conducted by teams of qualified judges from around the U.S. The chairman will approve qualifications of judges

- before each competition. Names of persons considered to have qualifications for being judges may be submitted at any time.
5. Judging will be Thursday, July 24 through Saturday, July 26, in the Exposition Hall. Winners will be announced at the reception and each contestant will receive a book of results for the entire competition. The public is invited to observe the judging.
 6. Each resident Indiana exhibitor will receive two one day passes to the Fair and two tickets to the A Taste of Indiana Agriculture Wine Reception to be held on Thursday, July 31 from 6 - 9 pm in the Farm Bureau building. Winners will be announced for amateur and Indiana commercial, national and international commercial wineries at this reception. For further ticket information for the reception, please call the State Fair ticket office at 317-927-1482.
 7. Award winning wine entries from Indiana and Best of Show may be displayed in a locked case during the Fair. All entries in all classes will become the property of the Indiana State Fair and will **not** be released after the exhibit.
 8. Medallions for wines winning gold, silver or bronze awards are provided by the Indiana State Fair.
 9. Wine judging results will be posted at www.indianawines.org by August 1st. Notification of individual results will be sent shortly after the competition. All entrants will receive one (1) copy of the Winner's Circle book and awards in October.

SECTION AW - AMATEUR WINE

1. Contest is open to any non-commercial winemaker legally permitted to make wine, and who is not directly involved in commercial winemaking. Additionally, the amateur winemaker may not use the facilities or products (other than juice or crushed unfermented fruit) of a commercial winery, OR make wine under the supervision of a licensed commercial facility wherein fees are assessed for winemaking instruction, the use of equipment, production or storage of wine.
2. Wines may be made from any fruit, berry, vegetable, or honey ingredients. Artificial flavoring or color may not be used.
3. Each entry must consist of two (2) standard size (750 ml) bottles of wine (corked or screw capped) containing the wine to be judged - one for the competition and one for the exhibit. The second bottle is also a backup in case the first has spoiled or leaked. No other bottle types will be accepted.
4. EVERY BOTTLE MUST BE LABELED WITH THE FOLLOWING INFORMATION:
 - a) exhibitor name, b) class number, c) wine ingredients, d) sweetness, e) vintage.

EXAMPLE: J. Smith, Class 402, 75% Foch & 25% Chambourcin, 1.5% residual sugar, 1990.

Bottles for public exhibition should have formal labels of individual's own design, in addition to information listed above.

5. **AMATEUR WINE LABEL COMPETITION** - any wine entered is eligible. Send an extra label of each wine you wish to enter. Judging will take place during the wine competition. A trophy will be given for most appealing label.
6. Amateur exhibitors will receive the judge's comments, a copy of the Winner's Circle book and medals in October.

SECTION IN - INDIANA COMMERCIAL ---

All Indiana Commercial Wine entries will be automatically entered in both the Indiana Commercial Section (IN) and National & International Section (NA). Special Indiana Section awards will be presented based on the scores received in the International Competition. No extra fees or bottles of wine are required.

SECTION NA - NATIONAL & INTERNATIONAL ---

1. Only wines that are commercially available on the date of the competition may be entered. Bottles may be compared to those from commercial sources.
2. The actual degree of residual sugar for each wine must be listed on the entry form so that the entries can be arranged properly for judging (i.e. within classes, the driest wine will be served first and then progressively upward in order of sweetness). The degree of residual sugar may be tested during judging, as may other constituents, if requested by the judges.
3. Three (3) standard size (750 ml) or four (4) half size (375 ml) bottles must be submitted. In situations where a distressed bottle is suspected, all three bottles may be utilized.
4. The commercial label must appear on all bottles submitted. The dominant grape or fruit used in each wine must be listed on the entry form.
5. All award-winning wines will be published with the producer's name. Wineries have permission from the Indiana State Fair to use the fact that they won as promotional material.
6. Those who enter will NOT be announced, and a listing of all wineries will NOT be published.
7. Exhibitors will receive a copy of the Winner's Circle book and medals in October.

SPECIAL AWARDS

GOVERNOR'S CUP

- The Winningest Indiana Winery

LEISURE FAMILY PACESETTER TROPHY

- The Winningest Commercial Winery

AMERICAN AIRLINES TROPHIES

- Grand Champion Commercial Wine
- Red Wine Champion
- White Wine Champion
- Sparkling Wine Champion
- Dessert Wine Champion

**LALLEMAND TROPHY**

- National Amateur Wine Champion

INDIANAPOLIS WINE ENTHUSIASTS CLUB

- Indiana Grown Hybrid Wine Champion
- Indiana Grown Native Wine Champion
- Indiana Grown Vinifera Wine Champion

INDIANA BEEKEEPERS ASSOCIATION

- Commercial Mead Champion
- Amateur Mead Champion

INDIANA WINEGROWER'S GUILD

- Indiana Grown Fruit Wine Champion
- Indiana Amateur Wine Champion

FRUIT WINEMAKING QUARTERLY MAGAZINE

- Commercial Fruit Wine Champion
- Amateur Fruit Wine Champion

THE "PIT CRU" AWARD

- Amateur Wine Label Champion

Policies and procedures for the Indiana State Fair wine competition have been adapted from The American Wine Society Competition Regulations with their permission.

ENTRY CLASS LISTINGS FOR ALL SECTIONS

1. Wines must contain 75% of designated type, if entered as varietal.
2. Varietals of less than 75% must be entered as blends.
3. Note actual residual sugar level on entry form if possible, or Dry <1%, Semi-dry 1% to 3%, Sweet >3%.
4. Competition section designation: AW=amateur, NA=National (Example: AW-103, amateur competition, Niagara).

NATIVE AMERICAN: TABLE WINES MADE FROM NORTH**AMERICAN SPECIES OF GRAPES, ALL SWEETNESS LEVELS.****CLASS DESCRIPTION**

- | | |
|-----|---|
| 101 | White native American, Catawba |
| 102 | White native American, Muscadine, all varieties |
| 103 | White native American, Niagara |
| 109 | White native American, all other varietal |
| 110 | White native American, blend |
| 111 | White or Red native American, late harvest and ice wine |

201	Red native, Concord
202	Red native, Muscadine, all varieties
209	Red native, all other, varietal
210	Red native, blend
211	Blush/rose, native American

FRENCH AMERICAN HYBRID: TABLE WINES MADE FROM GRAPE VARIETIES WHICH ARE INTERSPECIES CROSSES, ALL SWEETNESS LEVELS.

CLASS DESCRIPTION

301	White hybrid, Cayuga White
302	White hybrid, Chardonel
303	White hybrid, Seyval Blanc
304	White hybrid, Traminette
305	White hybrid, Vidal Blanc
306	White hybrid, Vignoles
309	White hybrid, all other, varietal
310	White hybrid, blend
311	White or Red hybrid, late harvest and ice wine
401	Red hybrid, Chambourcin
402	Red hybrid, Chancellor
403	Red hybrid, Foch
404	Red hybrid, Norton/Cynthiana
409	Red hybrid, all other, varietal
410	Red hybrid, blend
411	Blush/rose, hybrid

VINIFERA: TABLE WINES MADE FROM THE VINIFERA SPECIES OF GRAPE, ALL SWEETNESS LEVELS.

CLASS DESCRIPTION

501	White Vinifera, Chardonnay
502	White Vinifera, Gewurztraminer
503	White Vinifera, Muscat, All Types
504	White Vinifera, Pinot Gris
505	White Vinifera, Riesling
506	White Vinifera, Sauvignon Blanc
507	White Vinifera, Viognier
508	White Vinifera, all other, varietal
509	White Vinifera, Bordeaux Style Blends
510	White Vinifera, other blends
511	White or Red Vinifera, late harvest and ice wine
601	Red Vinifera, Cabernet Franc
602	Red Vinifera, Cabernet Sauvignon
603	Red Vinifera, Merlot
604	Red Vinifera, Shiraz/Syrah

605	Red Vinifera, Pinot Noir
606	Red Vinifera, Sangiovese
607	Red Vinifera, Zinfandel
608	Red Vinifera, all other, varietal
609	Red Vinifera, Bordeaux Style Blends
610	Red Vinifera, other blends
611	Blush/Rose, Vinifera

GENERIC: TABLE WINES MADE FROM BLENDS OF GRAPE SPECIES, WHEN NO COMPONENT OF THE BLEND IS MORE THAN 75%, ALL SWEETNESS LEVELS.

CLASS DESCRIPTION

701	White generic
702	Red generic
703	Blush generic
704	Blend of grape and non-grape

NON-GRAPE WINES: TABLE WINES MADE FROM FLOWERS, HONEY, ETC, AND FRUIT OTHER THAN GRAPE, ALL SWEETNESS LEVELS.

CLASS DESCRIPTION

801	Apple/Pear, varietal or blends
802	Stone fruits (examples: peach, cherry, blends)
803	Berry (examples: strawberry, raspberry, berry blends)
804	Dry Style, Any Fruit (example: oak aged blueberry)
805	Fruit, all other
806	Honey/Meads
807	Flower, vegetable, all other
808	Flavored wines

DESSERT: FORTIFIED, DRY OR SWEET.

CLASS DESCRIPTION

901	Fortified, port style
902	Fortified, sherry style
903	Fortified, other

SPARKLING: WINES MADE EFFERVESCENT BY THE PRESENCE OF CARBON DIOXIDE.

CLASS DESCRIPTION

001	Sparkling, grape, bottle fermented, dry/semi-dry
002	Sparkling, grape, bottle fermented, sweet
003	Sparkling, grape, bulk processed, dry/semi-dry
004	Sparkling, grape, bulk processed, sweet
005	Sparkling, non-grape, including blends with grape
006	Carbonated, grape and non-grape

SPECIALTY PRODUCTS: NOT CLASSIFIED AS STANDARD

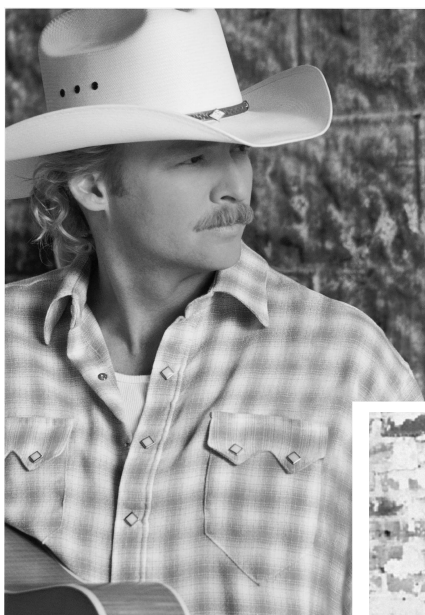
WINES

CLASS DESCRIPTION

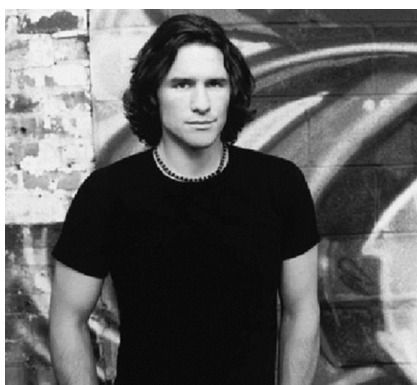
011	Juices, fruit and grape
012	De-alcoholized wines
013	Ciders
014	Distilled products (example: grappa, brandy)
015	Other



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2004 Indiana State Fair
August 11-22



★
ALAN JACKSON
WITH SPECIAL
GUEST
JOE NICHOLS



WFMS95.5
THE COUNTRY STATION



★
MARSH GRANDSTAND
FRIDAY, AUGUST 15



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BY ANY TICKETMASTER OUTLET OR CALL CHARGE-BY-
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ONLINE AT WWW.TICKETMASTER.COM.**